



## Pacific Northwest Business Products The Cartridge Family

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### Print-Worthy Recipe of the Month

#### October Recipe: Oktoberfest Beer Roast Chicken

Courtesy of Beauties and the Feast:

- 1 1/2 cups Sam Adams Oktoberfest  
(or beer of your choice)
- 3-4 lb chicken, cleaned of fat,  
rinsed, and patted dry
- Juice of one lemon
- 1 1/2 tsp kosher salt
- 1 tsp freshly crushed black pepper
- 1 large clove garlic
- 1 tbs dried sage or thyme
- 4 tbs butter softened



Rub chicken inside and out with lemon juice. sprinkle inside with half the salt and pepper. with side of cleaver, mash garlic and salt to form paste and mix with sage and butter

Carefully lift skin on each side of the chicken breast and push some of the mixture under. rub the remaining mixture over the outside. Tie it up and place the chicken breast side down on well greased rack in a shallow pan

Pour Sam Adams Oktoberfest into pan and place in 425 degree oven for 40 minutes, basting every 10 minutes with beer and pan drippings.

Turn breast side up and roast 25 minutes basting every 8 minutes

The juices should run clear when you puncture the skin at the thigh joint

**BATF:**

**[www.beautiesandthefeast.blogspot.com](http://www.beautiesandthefeast.blogspot.com)**